

**IP** *bake*



***ISP 6 Micromix***  
***ISP 15 Micromix***

Congratulations with the purchase of this spiral mixer.

This machine has been tested thoroughly in our warehouse in 

ENG

For correct use and long service life of your spiral mixer, we recommend that you read this manual attentively before starting to use the machine.



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## 1. GENERAL INFORMATION ISP6-15

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For correct and safe use of the ISP6-15 spiral mixer, this user and instruction manual has been created; its reading and consultation are an essential requirement for a correct and safe use of the machine.

**1.1 Warranty** The company guarantees that the machine has been tested to meet all its functions and safety requirements. The warranty period of the machine is 24 months, with the exception of engines and electrical parts. In addition, damage deriving from falls, non-observance of the maintenance rules as well as bad or incorrect use of the machine are excluded from the guarantee. In particular, tampering with security devices will void the **GUARANTEE** and relieve the manufacturer of any kind of responsibility. For interventions with the machine under warranty, contact only your supplier.

**1.2 Precautions to be taken to eliminate or limit residual risks** The spiral mixer model SM has been designed and manufactured respecting the electrical safety and hygiene requirements for the design and manufacture of kneading machines specified by the EN 453: 2009 standard, according to the Machinery Directive 2006/42 CE.

The machine is equipped with a movable interlocked stainless steel guard with a strength sufficient to withstand reasonable external stresses; the electrical system and the motors are in protection class IP 54. To eliminate or limit the residual risks during use, the following is recommended: - The fixed casings must remain fixed in their original position; - The accident prevention protection must not be neutralized for any reason; - The machine must be disconnected from the mains power supply before any cleaning or maintenance operation and in the case of a long period of non-use.

**1.3 Warning plates on the machine** The following label is placed on the system box (it indicates that there are live parts inside)



## 2. DESTINATION USE MACHINE

2.1 Correct use and features The ISP 6-15 spiral mixer allows you to mix and work perfectly the ingredients necessary for making doughs for pizza, bread and pasta. The ingredients that can be introduced into the tank are basic elements such as flour, water, oil, lard, salt and sugar. It is suitable for soft mixes with 55-95% water or medium hard with 50-55% water and the final product must not exceed: - 6 kg weight for type SM 6; - 12 kg weight for the SM15 type

The machine is used exclusively to perform its own work in laboratories and food stores.

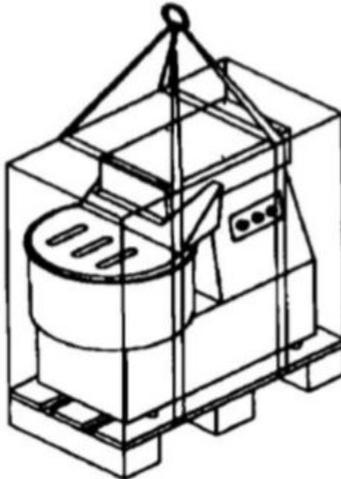
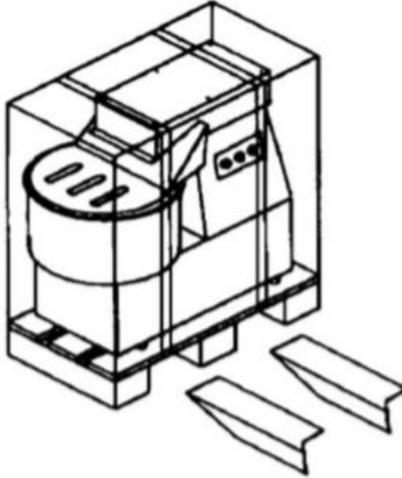
2.2 Characteristics required to the user The user must be professionally trained and qualified, aged over 14 years. It must be able to operate the machine by using the controls on the right side or on the machine head. No training is required for the use of the machine.

2.3 Intended use environment The ISP6-15 spiral mixer must be installed in an environment that complies with the hygienic regulations and has the following characteristics: - Ambient air temperature between + 5 ° C and + 40 ° C; - Relative humidity between 30 and 95% (without condensation); - Absence of ionizing or non-ionizing radiation. The machine is not provided with natural or artificial lighting established for different work places. It is absolutely forbidden to use the machine in places where there are explosion and fire hazards caused by the presence or development of gases, explosive or flammable mixtures; or caused by the manufacture, handling and storage of explosive materials.

2.4 Tools, accessories and interchangeable equipment The ISP6-15 spiral mixer is to be used with the tool supplied by the manufacturer; no special interchangeable accessories are provided.

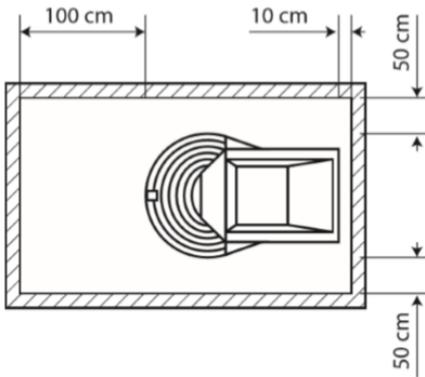
### 3. TRANSPORTATION AND MOVING OF THE MACHINE

3.1 Packaging of the machine The machine is transported to the purchasing company packed with bubble wrap on pallets or cardboard; it can be lifted with a forklift or with belts. For lifting refer to the figures below.



## 4. INSTALLATION AND STARTING OF THE MACHINE

4.1 Positioning the machine Position the machine in a suitable place for its intended use and in compliance with the safety conditions. The room must be equipped with sufficient lighting and ventilation. Position the machine respecting the minimum distances from the walls, as shown in the figure, in order to preserve the necessary space for work operations, cleaning and routine maintenance. This will also allow to operate according to the safety conditions, avoiding possible crushing and / or dragging between the tank and the wall. The machine thus arranged is stable and does not need to be anchored to the ground.



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4.2 Power supply The machine is equipped with a single electrical connection with a power cable located on the back of the machine; the system complies with the diagram attached to the machine. Check that the rated voltage corresponds to the mains voltage and that the rated power is equal to or lower than that available on the network. The connection must be made by connecting to a manually controlled voltage disconnecting device, to allow the electrical equipment of the machine to be separated from the supply network when necessary (eg during cleaning or maintenance). This device will serve to transmit the rated rating current; the section of the main power supply cables and the external protection (earthing) must be proportional and adequate to the rated current Apply a retention plug suitable for the installed disconnecting device to the power supply cable of the machine and connect it to the socket. Start the machine and check that the spiral turns in the direction indicated by the arrow on the front frame under the tub. If this does not happen, invert the position of the two phase wires on the plug. The machine does not need any other type of adjustment and is ready for use.

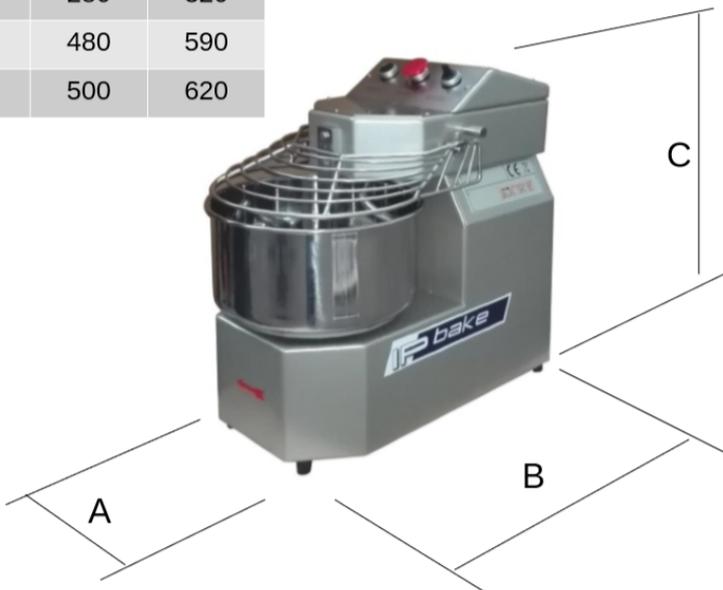
## 5. TECHNICAL DESCRIPTION OF THE MACHINE

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5.1 Description of machine operation The energy required to get the mixture from the ingredients introduced into the tank is absorbed by the electrical network. The spiral tool and the bowl are driven by a single motor when the machine is started. The motor for the rotation of the bowl and of the tool is normally asynchronous single-phase, three-phase 1-speed or three-phase with two speeds; the motion transfer takes place as follows: engine -> belt drive -> speed reduction chain transmission -> tool and tank

The tool rotates around a fixed vertical axis, the rotation of the tank transfers the mixture into the area of the spiral tool, the movement speed of the tool is synchronized with that of the tank. After starting, the machine will carry out the desired processing. The machine can be stopped by intervening on the emergency button or by raising the accident prevention protection covering the tank. To carry out manual dough inspection or the addition of ingredients, it is advisable to use the special opening on the mobile accident prevention protection.

mm	ISP6	ISP15
A	280	320
B	480	590
C	500	620



## 5. TECHNICAL DESCRIPTION OF THE MACHINE

**5.2 Mobile shelter and flour shelter** The machine is equipped with an interlocked movable guard that covers the upper part of the tank, preventing the operator from accessing the working area of the spiral tool in movement, thus avoiding the danger of entrapment, dragging, of crushing, fractures, entanglement, impact and bruise. This means that: - the tool can not rotate until the guard has been brought into work position above the tank; - if the guard is lifted from the working position above the bowl during the rotation of the tool, the machine stops; - the closure of the guard allows the rotation of the tool and the tank, but does not control its start.

**5.3 Upper casing and rear casing** The upper casing is a fixed guard that eliminates the risk of dragging and crushing connected to the moving elements of the spiral tool transmission. The rear casing has the same function with respect to the mobile elements of the tank transmission.

**5.4 Electrical system** The electrical panel is enclosed inside the machine structure, closed by the rear casing that can be removed by removing the 4 screws. In this way, in addition to being guaranteed the necessary protection against the entry of external solid bodies and water, it protects the operator from the risk of direct contact with the electrical parts, which can cause burns, serious injuries and death.

**5.5 Noise** The measurement of the sound pressure level was carried out in compliance with the indications of the UNI EN ISO 11201 standard, the continuous level of A-weighted equivalent sound pressure was 64.3 dB. The noise level emitted by the machine in the external environment is minimal, however it can be harmful if the surrounding environment is particularly silent and / or at night; in these cases it will be necessary to intervene in the room where the machine is located to obtain the necessary acoustic insulation characteristics.

**5.6 Vibrations** The vibrations transmitted by the machine are limited and, in any case, the level reached is fully permitted by the law in force.

**5.7 Parts in contact with food.** The parts of the machine in contact with foodstuffs are suitable for the purpose, as they are built with materials that are included in the lists of current regulations.

## 5.8 Control panel

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1) Emergency button: stops the tub and the spiral rotation at any time and continuously, except for subsequent disengagement. 2) Run button: controls, with the guard down and the emergency button disengaged, the machine starts to operate 3) Network lamp. 4) Speed variator control



## 6. MAINTENANCE AND CLEANING OF THE MACHINE

6.1 Purpose of the maintenance The maintenance interventions have the purpose to maintain unchanged the technical and safety conditions foreseen for the machine. Due to its constructive characteristics, the machine requires few and few maintenance operations. Before carrying out any maintenance work, it is mandatory to remove the plug from the socket. At the end of the intervention, check that the appropriate protections, eventually disassembled, are replaced and fixed in their place.

## 6. MAINTENANCE AND CLEANING OF THE MACHINE

**6.4 Importance of cleaning** For hygiene reasons and for the good functioning of the machine, it is necessary to clean the tank, the cover and the spiral from the encrustations every day. In any case, the whole machine must, however, be dusted in order to avoid accumulation of flour and dirt on the surfaces. These cleaning operations require the use of detergents for domestic use (of a biodegradable type without phosphorus and chlorides) followed by rinsing with water; for incrustations, use a plastic scraper. Warning: do not use water jets directed on the machine.

**6.5 Cleaning instructions** For safety reasons, all cleaning operations must always be carried out with the machine stopped and disconnected from the power supply, following the instructions in the following table:

**6.6 Cleaning the internal parts** The internal parts of the machine must be cleaned at least once a month using a vacuum cleaner, after having disassembled the rear casing. The removal of the casing allows access to the transmission components of the movement of the spiral tool and the tank. For safety reasons, the disassembly of the crankcase for cleaning operations must always be carried out with the machine stopped and disconnected from the power supply mains. Once the cleaning operations have been completed, fix the casing in its original position.

## 7. DISPOSAL OF THE MACHINE

Pursuant to art. 13 of Legislative Decree 25 July 2005, n. 151 "Implementation of Directives 2002/96 / EC and 2003/108 / CE, concerning the reduction of the use of hazardous substances in electrical and electronic equipment, as well as the disposal of waste".

The symbol of the crossed bin shown on the machine indicates that the product, at the end of its useful life, must be collected separately from other waste. The separate collection of this machine at the end of its life is organized and managed by the manufacturer. The unauthorized disposal of the product by the holder implies the application of the administrative penalties provided for by the regulations in force.



## 9. SPARE PARTS

9.1 How to order To facilitate the inventory search and the shipping of spare parts, we strongly urge the Customer Lords to follow the following indications, always specifying: - Machine type and serial number; - Motor voltage; - Reference number of the part described in the exploded drawing and relative description; - Denomination; - Quantity of the desired pieces; - Exact address and company name of the recipient, complete with eventual delivery for the delivery of the goods; - Desired transport means (if not specified, the manufacturer reserves the right to use the means it deems most appropriate).

9.2 Use of faulty spare parts In the event that the user replaces parts of the machine with similar parts that are not identical to those recommended by the manufacturer and in the event of an accident caused by a faulty spare part, the liability is determined according to the directive 1999/34 / EC on liability for damage caused by defective products. In this regard, the manufacturer assumes responsibility only if the machine is found to be defective at the origin; this liability will be mitigated or canceled if the user does not comply with the instructions provided and uses non-warranty replacement parts.



